花生不同品種不同播種期種仁加工特性之探討

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摘　要：花生乾莢或花生仁經高溫焙烤產生濃郁香氣，適當色澤及酥脆係最普遍之加工過程，若能將此產品特性之需求納入品種選擇及栽培管理時之考量因素，育成產製最高品質所需之優良品種與栽培方法，則能發揮各品系花生之最佳用途；眾所周知，落花生不同物理及化學組成分，受到不同品種、栽培環境及生長季節之影響，以往台灣落花生之栽培均以春秋作為主，為因應加入世界貿易組織對落花生產業之衝擊及加工利用原料之穩定供應，應在一年有多次之花生原料收穫，故探討不同原料品種在不同栽培環境（週年栽培）之物理化學特性及其最適之加工利用為當務之急，本計畫擬探討不同品種不同播種期花生仁加工特性之差異，開發研製高品質之產品，提高花生仁之利用價值。

Processing Related Characteristics of Peanut Kernel of Different Cultivars Grown Various Sowing Date

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Abstract: Roasted peaunt favor and related compositional characteristics of peanut pod and kernel is one of the most important considerations in quality evaluation. Taiwan is located in tropical and subtropical area,and its geographical nature and weather pattern vary considerably with location. Spring and Fall crops are grown each year in Taiwan.Physical character and chemical characteristics of peanut kernel as affected by different cultivars and maturity. A general consumer concept indicating that the roasted peanut flavor of the kernels of the former is inferior to the latter deserves further investigation .To study the potential of raw peanut kernels and peanut pod to generated a unique peanutty flavor during roasting is one of the most important. This program is to study the variations of physical character and chemical composition characteristics grown in different sown date of different cultivars and to established the high quality processing production.